

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO 2199 (2011) (English): PRESERVED TOMATO PRODUCTS
SPICY TOMATO SAUCE (KETCHUP) (Draft Standard)



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STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع: نهائي

GSO 5/FDS..... /2011

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**PRESERVED TOMATO PRODUCTS
SPICY TOMATO SAUCE (KETCHUP)**

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات

Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by (**KINGDOM OF SAUDI ARABIA**)

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No..../....held on / / H , / / G

**PRESERVED TOMATO PRODUCTS
SPICY TOMATO SAUCE (KETCHUP)**

Date of GSO Board of Directors' Approval :
Issuing Status :

PRESERVED TOMATO PRODUCTS SPICY TOMATO SAUCE (KETCHUP)

1. SCOPE

This GSO standard applies preserved tomato products (Spicy tomato sauce "ketchup").

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labeling of prepackaged foods”.
- 2.2 GSO 21 “Hygienic Regulations for food Plants and their Personnel”.
- 2.3 GSO 23 “Coloring Matter Used in Foodstuffs”.
- 2.4 GSO 150 “Expiration periods of food products”.
- 2.5 GSO 381 “Emulsifiers, stabilizers and thickeners permitted for use in food products”.
- 2.6 GSO 382 “Maximum Limits for Pesticide Residues in Agricultural Food Products – Part 1”.
- 2.7 GSO 383 “Maximum Limits for Pesticide Residues in Agricultural Food Products – Part 2”.
- 2.8 GSO Standard ON “Method for Determination of Pesticide Residues in Agricultural Food Products”.
- 2.9 GSO CAC 193 “General Standard for contaminants & toxins in food”.
- 2.10 GSO 20 “Methods for the determination of contaminating Elements in Food Stuffs”.
- 2.11 GSO 988 “Limits of radioactivity levels permitted in food stuff part - 1”.
- 2.12 GSO 998 “Methods of detecting radiation levels permitted in food stuffs”.
- 2.13 GSO 1016 “Microbiological criteria for foodstuffs Part 1”.
- 2.14 GSO 1694 “General principles of food hygiene”.
- 2.15 GSO 707 “Flavouring permitted for use in food stuffs”.
- 2.16 GSO 839 “Food packages – Part 1 – general requirements”.
- 2.17 GSO 1863 “Food packages-plastic packages-general requirements”.
- 2.18 GSO 1287 “Method for sampling for Canned Fruits and Vegetable Products”.
- 2.19 GSO 1299 “Tomato juice”.

3. DESCRIPTION

KETCHUP:

Tomato ketchup is the product prepared by juice concentrate resulting from the fruits of ripe clean tomatoes (*lycopersicum esculentum p.mill*), And other appropriate items, red colored or yellowish-red after liquidation of the juice and exclusion of peels, seeds and any other materials solid or jagged in the final product and added to one or more components of its own distinctive include spices, garlic, onion, lemon juice, vinegar, flavorings taste, the natural sugars and substances that cause acidity, reserved by natural means.

4. REQUIREMENTS

- 4.1 Raw materials used in production shall comply with the relevant GSO standards.
- 4.2 It shall be prepared, processed and prepackaged under sanitary conditions in accordance with GSO standard mentioned in item (2.2), (2.14).
- 4.3 total soluble solids not less than 25 %.
- 4.4 The product shall occupy not less than 90% of the water capacity of the container.
- 4.5 The acidity percentage shall not be more than 2.3% and not less than 1% as acetic acid.
- 4.6 The pH shall not exceed 4.4.
- 4.7 Filling matters content (such as starch) in the final product shall not exceed 4% .
- 4.8 The limits of pesticide residues shall not exceed those stated in GSO standards (items 2.6 and 2.7).
- 4.9 The toxins and contaminants limits shall comply with those maximum limits mentioned in Gulf standard stated in item (2.9)
- 4.10 Radiation levels in the product shall not exceed the maximum limits according to the GSO standard mentioned in item (2.11).
- 4.11 The product must retain its natural properties such as flavor, smell, color and textures characteristic of the product.
- 4.12 They shall have a good consistency and homogeneous free from lumps.
- 4.13 The products shall be free from foreign materials and any undesirable flavor.
- 4.14 The products shall be free from any colouring agents.
- 4.15 regarding to the provisions in the GSO standards mentioned in item (2/13)
a product must be:
 - 1 - free of microbes causing disease, toxins and rotten.
 - 2 - free of parasites.
 - 3 - free of fungus spores and toxins.

5 MATERIALS ALLOWED TO ADD:

regarding to the provisions in the GSO standards mentioned in item (2/3) , (2/5) , (2/15), You can add any of the following materials:

Salt - sugar (or carbohydrate food) - spices - a taste of natural flavors - onions - garlic - vinegar - lemon juice - substances give taste and smell - any other food supplements permitted in accordance with GSO standards.

6. SAMPLING

Samples shall be taken according to the GSO Standard mentioned in item (2.18).

7. METHODS OF TESTING

- 7.1 Tests shall be carried out on representative sample drawn according to item (6) to determine its compliance to this standard.
- 7.2 Determination of pesticide residues shall be carried out according to GSO Standard mentioned in item (2.8).
- 7.3 Determination of contaminating heavy metallic elements shall be carried out according to GSO Standard mentioned in item (2.10).
- 7.4 Determination of radioactivity levels in the products, shall be carried out according to GSO Standard (2.12).

8. PACKAGING

Without prejudice to what is stated in GSO standard mentioned in (2.16), (2.17) .The product shall be packed in suitable, hygienic, new, clean, dry, sound, not previously used, moisture proof airtight containers that do not affect the quality of the product.

9. LABELING

The requirements of GSO standard in item (2.1) shall be followed, and the following information shall be declared on the label in case of package:

- 9.1 The product name and type
- 9.2 Producing company, its address and trade mark, if any
- 9.3 The net weight on packing in international units.
- 9.4 total soluble solids
- 9.5 Ingredients
- 9.6 Expiration periods for product according to the GSO standard mentioned in item (2.4).

10. TRANSPORTATION AND STORAGE

- 10.1 Transportation of product potatoes shall be with appropriate means so to protect it from damage and spoilage.
- 10.2 Storage of product shall be done in warehouse with a good ventilation and far from heat, humidity and contamination sources.

REFERENCE:

1. EGYPTIAN STANDARDS

E.S: 132-3/ 2005

**PRESERVED TOMATO PRODUCTS
PART 3 : KETCHUP**

2. Standard Syrian 317/1996 Tomato Ketchup